

Patent claims

1. A rotating spit with a central body (10) for supporting foodstuffs (2), in particular layered meat and layered meat products, arranged around the central body (10), and with a heating element (3) acting from outside on the foodstuffs (2), characterized in that the central body (10) is provided with cooling.

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2. The rotating spit as claimed in claim 1, characterized in that the central body (10) has a hollow space (11, 12) which is filled with a cold accumulator.

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3. The rotating spit as claimed in claim 1 or 2, characterized in that the central body (10) is provided with at least one channel (11, 12) through which cooled medium flows.

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4. The rotating spit as claimed in one of the preceding claims, characterized in that the central body (10) is coupled to a heat exchanger (13).

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5. The rotating spit as claimed in one of the preceding claims, characterized in that the central body (10) has at least one delivery channel (11) and at least one removal channel (12) for the cooled medium.

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6. The rotating spit as claimed in one of the preceding claims, characterized in that the central body (10) can turn relative to the heating element (3) and in particular is driven by a motor.

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7. The rotating spit as claimed in one of the

preceding claims, characterized in that, arranged at a radial spacing from the central body (10), there is at least one cooling element (20, 21, 22) which is coupled to the central body (10) in a removable manner.

- 5 8. The rotating spit as claimed in claim 7, characterized in that the cooling element (21, 22) is oriented substantially parallel to the central body (10).
- 10 9. The rotating spit as claimed in claim 7 or 8, characterized in that the cooling element is provided with at least one channel (21, 22) through which a cooled medium flows.
- 15 10. The rotating spit as claimed in one of the preceding claims, characterized in that the central body (10) is provided with outlet openings which communicate with channels inside the foodstuffs (2) in such a way that the cooled medium flows through the foodstuffs (2).
- 20 11. The rotating spit as claimed in claim 10, characterized in that the channels formed inside the foodstuffs (2) are connected to the central body (10) and to the coolant stream via a cover cap (20) provided with inlet and outlet lines (23, 24).
- 25 30 12. The rotating spit as claimed in claim 10, characterized in that the channels formed inside the foodstuffs (2) are connected to the coolant stream via radially oriented openings in the outer wall of the central body (10).
- 35 13. The rotating spit as claimed in one of the preceding claims, characterized in that the heating element (3) is provided, at its lower end,

with a device by which it can be secured pivotably and displaceably on a holder (4).

14. The rotating spit as claimed in claim 13,
5 characterized in that the holder (14) is U-shaped and the heating element (3) is secured on one side with its lower end on the upper branch (14) of the holder (4), the upper branch (14) of the holder (4) being arranged underneath the foodstuffs (2).
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15. The rotating spit as claimed in claim 13 or 14, characterized in that the heating element (3) can be removed from the holder (4).
- 15 16. The rotating spit as claimed in one of the preceding claims, characterized in that a refrigerated counter (30) is arranged underneath the central body (10).
20 17. The rotating spit as claimed in claim 16, characterized in that the refrigerated counter (30) receives the heat exchanger (13).
18. A rotating spit with a central body (10) for supporting foodstuffs (2), in particular layered meat and layered meat products, arranged around the central body (10), and with a heating element (3) acting from outside on the foodstuffs (2), characterized in that the heating element (3) is provided, at its lower end, with a device by which it is secured pivotably and displaceably on a U-shaped holder on one side, with its lower end on the upper branch (14) of the holder (4), the upper branch (14) of the holder (4) being arranged underneath the foodstuffs (2).
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19. A central body (10) for supporting foodstuffs (2), in particular layered meat and layered meat products, arranged around the central body (10),

characterized in that the central body (10) has at least one hollow space (11, 12) into which a cold accumulator can be introduced.

- 5 20. The central body as claimed in claim 19, characterized in that the central body (10) is provided with cooling.
- 10 21. The central body as claimed in claim 19 or 20, characterized in that the central body (10) has a hollow space which is filled with a cold accumulator.
- 15 22. The central body as claimed in one of claims 19 through 21, characterized in that the central body (10) is provided with at least one channel (11, 12) through which a cooled medium flows or which is filled with a cooled medium.
- 20 23. The central body as claimed in one of claims 19 through 22, characterized in that the central body (10) is coupled to a heat exchanger (13).
- 25 24. The central body as claimed in one of claims 19 through 23, characterized in that the central body (10) has at least one delivery channel (11) and at least one removal channel (12) for the cooled medium.
- 30 25. The central body as claimed in one of claims 19 through 24, characterized in that, arranged at a radial spacing from the central body (10), there is at least one cooling element (20) which is coupled to the central body (10) in a removable manner.
- 35 26. The central body as claimed in claim 25, characterized in that the cooling element (20) is oriented substantially parallel to the central

body (10).

27. The central body as claimed in claim 25 or 26, characterized in that the cooling element (20) is provided with at least one channel (21) or hollow space through which a cooled medium flows or which is filled with a cooled medium.
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28. The central body as claimed in one of claims 19 through 27, characterized in that radially directed openings in the outer wall of the central body (10) for leading the cooled medium into channels formed in the foodstuff (2).
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- 15 29. The central body as claimed in claim 28, characterized in that closure devices are provided for the openings in the outer wall of the central body (10).